### BREAKFAST BUFFET All You Care To Eat!

Cold-Smoked Salmon\* • Scrambled Eggs du Jour • French Toast • Cheese Blintzes • Baked Goods Frittata • Granola • Cereal • Fat-Free Yogurt • Fresh Fruit Salad • Home Fries • Sausage • Bacon Includes a juice & choice of Rainforest Alliance dark roast coffee, tea, milk or hot chocolate Adult 19.95 • Child 9.95

## Yellowstone Favorites

SMOKED SALMON\* J Cold-smoked salmon rosettes

served with a toasted whole grain "Everything" bagel, leaf lettuce, fresh tomato, pickled red onion, capers and whipped cream cheese 15.75

#### BREAKFAST CLASSICS

HIKER'S SPECIAL\* Two eggs any style served with toast and choice of bacon, turkey sausage, pork sausage or Canadian bacon and choice of breakfast potatoes or fresh fruit salad 14.75

TWO EGGS ANY STYLE\* Served with toast and choice of breakfast potatoes or fresh fruit salad 12.50

BISCUITS AND GRAVY Two biscuits topped with sausage gravy and served with choice of fresh fruit salad or homefries 10.95

MONTANA MILLING OATMEAL Choice of skim or 2% milk 5.95 FIXINGS: Raisins, Dried Cranberries, Brown Sugar, Granola, Pecans or Blueberries 1.50 each SUBSTITUTE ORGANIC PLANT-BASED MILK Unsweetened vanilla almond or oat milk Add 1.50

VEGAN BREAKFAST BOWL Home fries topped with bell pepper, roasted tomato, chimichurri and green chiles 8.95 • Toppers: Cheddar or Jack Cheese add 1.50 • Diced Bacon add 2.50 Diced Tofu Padd 4.25 • Two Eggs Any Style\* Add 4.25

Where toast is indicated, whole wheat will be provided. If you wish, you may request white toast, swirled rye toast, biscuit or English muffin Sugar-free syrup available upon request • Gluten-free bread is available for a surcharge of 1.50

#### FROM THE GRIDDLE

FRENCH TOAST Three thick slices of French toast sprinkled with powdered sugar 11.50 Gluten-Free French toast add 2.25

FRENCH TOAST , BACON AND EGGS\* Two thick slices of French toast sprinkled with powdered sugar and served with two eggs any style and two strips of bacon 15.75 • Gluten-Free French toast add 1.50

Montana Cream of the West SEVEN-GRAIN BUTTERMILK PANCAKES And Made from Montana grains 10.95 Fixings 1.50 each - Choice of Blueberries, Bananas Pecans or Chocolate Chips With Huckleberries, Huckleberry Butter and Huckleberry sauce add 3.95 Gluten-Free Pancakes Available Upon Request

Menu items made within 500 miles or with sustainable and/or organic ingredients
 If you have food allergies, please inquire with your server regarding the ingredients of menu items
 \* "Consuming raw or undercooked eggs may increase your risk of foodborne illness"
 Prices do not reflect taxes or a 1.2% utility fee

MENU ITEMS PREPARED WITH GLUTEN-FREE INGREDIENTS Kitchens in Yellowstone National Park are not gluten-free environments. The gluten-free menu items were determined based on the most current ingredient lists provided by our suppliers and their stated absence of wheat/gluten within these products. Our kitchens do use wheat flours and other wheat based ingredients during production of other menu items. Our operations have shared preparation and cooking areas and designated gluten-free areas do not exist. Based on this, we cannot guarantee that any menu item is completely gluten-free. Fried items are fried in oil that may contain gluten.

# LAKE YELLOWSTONE HOTEL

		REVERACEC
ON THE SIDE		BEVERAGES
One Egg*	2.25	
Two Eggs*	4.25	Small 3.95 • Large 4
Bacon	4.95	
Canadian Bacon	4.95	
Pork Sausage	4.95	
Turkey Sausage	4.95	<ul> <li>Chai, Cinnamon Bear, Earlie Grey Dawn,</li> <li>Snappy Lemon Ginger, Mountain Mint</li> <li>Chocolate, Peace of the Park</li> <li>Fine Teas From Bigelow 3.</li> <li>Traditional: Earl Grey, English Teatime</li> </ul>
Home Fries	4.15	
Biscuit	2.95	
Toast	3.00	
Bagel with Cream Cheese 🖉	3.95	Green Tea: Constant Comment
English Muffin	3.00	Instant Hot Chocolate 3
Blueberry Muffin	3.75	Milk (skim, 2%) 3
Fresh Fruit Salad	5.20	Snappy Lemon Ginger, Mountain Mint Chocolate, Peace of the ParkFine Teas From BigelowTraditional: Earl Grey, English Teatime Herbal: Mint Medley, Orange & Spice Green Tea: Constant Comment
Fat-Free Yogurt	4.50	Chocolate Milk 3
Cold Cereal - Gluten-Free Cereal A Substitute Organic Plant-Based Mill		
Granola with Milk Substitute Organic Plant-Based Mill	6.25 6.25 6.25	

Our philosophy is simple - provide the highest quality food with the Softest Footprint. We do it by finding products, where possible, that are: Fresh  $\cdot$  Locally produced  $\cdot$  Organic Third-party certified and Support sustainable farming, fishing and business practices We work with the following partners:

Franz Bakery Amaltheia Dairy Quality Foods Distributing Plate & Pantry Gourmet Foods **Pitman Family Farms** Grand View Sheep Cheese Yellowstone Soup Co. Continental Sausage Garden City Fungi Organically Grown Co. **B** Bar Ranch Wilcox Family Farms Cream of the West

Montana Wagyu Cattle Company Western Sustainability Exchange Fresh Nature Foods Montana Roots Tumblewood Teas Montana Milling Big Dipper Ice Cream Oats in Coats

YELLOWSTONE NATIONAL PARK LODGES XANTERRA TRAVEL COLLECTION® Fat Robin Orchard Flathead Lake Cheese Gluten-Free Prairie Mulvey Gulch Ranch Mt. Flour & Grain Mountina Cheese **Root Potato Chips Bovine & Swine** Timeless Farms Western Buffalo Seattle Fish Co. **Bausch Farms** Swoffle



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